		Departn	nent of P	ublic l	lealth a	nd Social S	ervices		
						ntal Health	Report Page	1 of	3
INSPECTION RSN TYPE	GRADE	Food Establishm INSPECTION DATE			COTADI ICUMPATALASE				
Regular	8		12018	[1	17-DAYS SUPERMARKET (HARMON)				
Follow-up /		TIME IN	TIME OL		PERMIT HOLDER				
	RATING	10:50 AM			MOND CORPORATION				
Investigation Other	\mathcal{U}				LOCATION (Address)				
ESTABLISHMEN	T TYPE					SK CATE	CORV		
RETAIL		3	49 - 037				ntervention Violations	2	GOICT
FOO	DBORNE						IEALTH INTERVENTIONS		
	Circle designa	ated compliance (IN, O	UT, N/O, N/A)) for each	numbered i	tem. Mark "X" in	appropriate box for COS and/or R.		
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable								= Demerit	
Compliance Status	Supe	ervision	JCOS	R P	IS Con	pliance Status	s tentially Hazardous Food (TCS Food)	COS R	(JPTS
I T AIN FOLLI	Person in charge	present, demonstrates			16	IN OUT WAY NO	Proper cooking time and temperatures	TT	6
1	nowledge, and p			Ш,	<u> </u>		Proper reheating procedures for hot holding	\Box	6
2 (N) OUT		reness, policy present		Te	18		Proper cooling time and temperatures Proper hot holding temperatures		6
	Proper use of repo	orting, restriction & excl	usion		3 20	IN (DUT) N/A	Proper cold holding temperatures		d 6
		enic Practices			21	IN OUT NA NO	Proper date marking and disposition		6
	roper eating, tas obacco use	ting, drinking, beteinut,	OL	6	3		Consumer Advisory		
		eyes, nose, and mout	h	1			la	TT	T
		emination by Hand	8		_	IN OUT (A)	Consumer Advisory provided for raw or undercooked foods		6
	lands clean and p	properly washed tact with ready-to-eat fo	ods or		3		Highly Susceptible Populations		_
/ IN/UUI NA NU		e method properly follow		1 6	1 1	IN OUT(NA)	Pasteurized foods used; prohibited foods not	TT	L
I K IN LOUI		shing facilities supplied	8	6	23	IN CUITNA	offered		6
	Approv	ed Source		\perp	-		Chemical	т т	
	The second second	n approved source	TT	1 6	24	IN OUT (N/A)	Food additives: approved and properly used		6
		proper temperature		6	_ 1 25/	тио (иі	Toxic substances properly identified, stored,		6
		lition, safe, and unadult		6	Conformance with Approved Breakings				1
	arasite destruction	availabie: shellstock tag on	^{38,}	€		- 5	Compliance with variance, specialized		T
		m Contamination				IN OUT (N/A)	process, and HACCP plan		6
13 (IN) OUT N/A Food separated and protected 14 IN OUT (N/A) Food contact surfaces; cleaned & sanitized			6		Risk factors a	re improper practices or procedures identified a	s the most		
14 IN OUT (N/A) Food contact surfaces: cleaned & sanitized Proper disposition of returned, previously served reconditioned and unrafe food		74	6	-		buting factors of foodborne illness or injury. Pure control measures to prevent foodborne illnes			
15 (1) 001	erved, recondition	ned, and unsafe food	2222				te control measures to prevent toodborne affice	a or anjury.	
0	lood Patail Procti					CTICES	micals, and physical objects into foods.		
Mark "X" in box: If nu		ot in compliance and/or				the second of the second secon	al and trigger, the common of the first community with the collision terms of the community of the community of	merit point	
Compliance Status			cos	R PT	S Com	pliance Status		COS R	PTS
27 Pasteurized eg	gs used where re	d and Water		1	40	In the uter	Proper Use of Utensils sils: properly stored		11
				2			quipment and linens: properly stored, dried,		
		\rightarrow			handled			1	
29 Variance obtain		d processing methods		1	42	42 Single-use/single-service articles: property stored, used 43 Gloves used property			1 1
Food Temperature Control Proper cooling methods used; adequate equipment for				1			Utensils, Equipment and Vending		
temperature co		-4.5 -1.0	\rightarrow		- 44	Food and n	onfood-contact surfaces cleanable, properly		1
	perly cooked for h		\rightarrow	1			constructed, and used	\vdash	-
	ring methods use			1		strips			1
Thermometer provided and accurate Food Identification				1	46	Nanfood-co	ontact surfaces clean Physical Facilities		11
34 Food properly labeled; original container				1 1	47	Hot & cold	water available, adequate pressure		2
Prevention of Food Contamination					48		stalled; proper backflow devices		2
35 Insects, rodents, and animals not present				>4 2	49	Sewage an	d wastewater properly disposed		2
Gontamination prevented during food peparation, storage & display			a a	1	50	Toilet facilit	ies: properly constructed, supplied, & cleaned		2
37 Personal cleanliness				1			fuse properly disposed; facilities maintained		2
38 Wiping cloths: properly used and stored			$-\Box$	1			citities installed, maintained, and clean		1
Washing fruits and vegetables I have read and understand the above violation(s), and				1	53	[Adequate v	entilation and lighting; designated areas use Documents and Placards		1
Large purpose of the corrective managings that shall be taken									
Person in Charge (Print and Sign) PIC REPUSED TO SIGN Date:									
DEH Inspector (Print and Sign)									
L. NAVARRO, EPHO 1 /R.ORIONOO EPHO 19 Follow-up (Circle one): YES (NO) FOHOW-up Date Rev: 08-27.15									

	Departr			h and Social mental Healt				
	Food F				n Report		Page 2	of <u>3</u>
ESTABLIS	HMENT NAME			ON (Address)	ii iteport		raye	01
	DAYS SUPERMARKET (HAR		LOT !	5007-3	ROUTE 16	HARMON		
	SPECTION DATE SANITARY PERMIT			HOLDER O WRPUY	ATION		······································	
Q			1					
	Item/Location	Temperature		SERVATION	Item/Location			
TIANA (I	MOWICH / GRABN' GO CHILLER	51.0	E(F)		item/Location		rempe	erature (° F)
	NIA ROLL / GRAB N'GO CHILLER	57.5						
	urubi / GRAB N GO CHILLER	43.5						
	TERMELON /OISHAICHILLER	46.5 / 47	٠٥					
KVAA 111	ELLED EGGS / DISPLAY CHILLER	42.9						
ITEM NO.	OBSERVA	ATIONS AN	ND CO	RRECTIVE	ACTIONS			CORRECT BY DATE
Violation	ns cited in this report must be corre	cted within	the time	frames indi	cated, or as st	ated in Secti	ons 8-4	
				n Food Code				
	A FOLLOW-UP INSPECTION	WAS CON	DUCTE	YADOT O	FOR PREVI	OUS INSPE	CTON	
	DATED 12/22/2017, WHIC							
	/ /				•			
	VIOLATIONS OF ITEMS NO.							·
	HOWEVER, REPEAT VIOLAT	TONS OF	[[61]]	NO. 20	TNI) 35 WE	KE OBJE	RVED	
	AS DESCRIBED BELOW.							
				<u> </u>				
20	MULTIPLE POTENTIALLY HAZ	ARDONS FO	700 (P)	HE)/TIME	AND TEM PE	RATURE C	ONTROL	
	FOR SAFETY (TCS) FOODS DI	D NOT ME	ET TE	MPERATI	IRE REQUI	REMENT F	DR.	
	COLD HOLDING. SEE MEMS	NITH AST	ERUK	ON TEMPE	RATURE OF	SCORVATION	MOVE	
	FOR UST OF PHE/TCS FROD	IN VIDLAT	TON OF	- TEMPERY	TURE REDU	LIREMENT		
	PHE/TCS FOOD SHALL				_			
	OF 40F BR BELOW FOR C							
	TOXA FIRMATION.	000 11000	7,0		MINOCON C	<u> </u>	CHOX	
	1000				-			
25	A C. L. = 0.00 = 0.00 L							
35	A SINGLE RODENT DROPPING							
	CHILLER AT THE BACK. SOME							
	AND SECOND FLOOR WARE	Houses 1	VERE	FOUND. I	DASED ON T	this obser	MATION	<u>/</u>
	IT APPEARS THAT ACTIVE I	CODENT A	CTIVIT	Y PERSIST	S. LAST PE	ST WIN	304	
	SPRVICE WAS DONE BY N	OKAOL OL	V Jaj	30/2017	SEE ATTI	TCHED RE	PORT	
	PESTS SHALL NOT		/	/	L			
	TO PREVENT CONTAMINATION	ON OF #	200 1	NO FOOD	antina.	SURPACET		
he immediate submitted to t	Inspection today, the items listed above identify vi e suspension of the Sanitary Permit or downgrade, the Director within the period of time established in	olations which shall be applied to app	nall be corre seal the res	cted by the date s	pecified by the Depa	rtment. Failure to	comply m	ay result in g must be
erson in Cha	arge (Print and Sign) PIC REFUSEO	TO SIGN				Date:		
EH Inspecto	r (Print and Sign)	1 -	. 4		. 0	Date:	ndoala	oic
	RO, EPHO I			OD , EPHO	1 gm		01/02/2	UIK
Rev	: 08.27.15 Whi	ite: DPHSS/DEH	Yellow: I	Food Establishme	nt /			

		•	elic Health and Social Services Environmental Health	
			ment Inspection Report	Page <u>3</u> of <u>3</u>
	- DIAZ CALEK IMENTNAME	MARKET (HARMON)	LOCATION (Address)	
INS	PECTION DATE	SANITARY PERMIT NO.	PERMIT HOLDER MOMO WERPOFATION	
ITEM NO.			AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this rep		n the time frames indicated, or as stated in the Guam Food Code.	برانته فيلتاك الكاليات الساليات
	PICTURES AF	THE REPEAT VIOLATI	ONS WERE TAKEN.	
	RETRIEVED	"C" PLACARD NO. 0	1220	
	151		DUE TO REPEAT VIOLATIONS.	
		•	AND NOTICE OF CLASURE PLA	ARD.
<u>-</u>	ISSUED NOTI	CE OF CLASURE LETTE	A THO RE-INSPECTION REDUEST	FORM.
	SANTTARY PE	RMIT SHALL BE SUS	PENDED DUE TO PETERT VIOL	ATIONS OF
	TEMS NO. 2	DAND %, AND SHA	HU REMAIN SUSPENDED UNT	IL ALL
	CHEN VIOLATI	DAS ARE CORRECTE	0.	
	A & CON RE	- MICHATEMENT PER	SHALL BE PALO TO THE DEPO	A-RTM BITT
			SERVICES UPON SUCCESSFUL	
	· ·	FOLLOW-UP INSP		271.11
	DISCUSED 7	HIS REPORT WITH	OWNER, KYONGMO KU.	
				·
			P18-1	

eed on the	noncillos todos the line			
e immediate	suspension of the Sanita	ry Permit or downgrade. If seeking to a od of time established in the notice for o	shall be corrected by the date specified by the Department, population the result of any notice or inspection findings, a written provided the result of any notice or inspection.	n request for hearing must be
	rge (Print and Sign)	PIC REFUSED TO		Date:
EH Inspector	r (Print and Sign) スペローEPHO	61	R.ORIONDO EPHOI 9m	Date: 01/02/2018
Rev	: 08.27.15	White: DPHSS/DEF		



A SOLO	GOVERNMENT OF GUAM	
G U A M	DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT	
EDDIE BAZA CALVO GOVERNOR		JAMES W. GILLAN DIRECTOR
R AY TE NORIO LIEUTENANT GOVERNOR		LEO G. CASIL DEPUTY DIRECTOR
	Date: 0//02/18	
7-0445 S	CUPERMARKET THARMON of Establishment	

As a result of this inspection your establishment received a: ☐ LETTER OF WARNING (Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

NOTICE OF CLOSURE

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-556. Si Yu'us Ma'ase.

Received By: PIC REFUSEP TO SIGN

Establishment Representative

123 CHALAN KARETA, MANGILAO, GUAM 96913-6304 www.dphss.guam.gov • Ph.: 1.671.735.7102 • Fax: 1.671.473.5910